

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1109

Washington, D. C.

October 26, 1946

Record 1946 Pea Pack

According to the report issued this week by the Association's Division of Statistics, the 1946 pack of canned green peas of 39,929,153 cases of all sizes was the largest on record, and surpasses last year's previous all-time high by nearly 1,800,000 cases. (See story on page 369.)

Canned Fish Set-aside Stays

In a sweeping revocation order, USDA yesterday terminated 16 remaining war food set-aside, allocation, and delegation of authority orders, but declined to remove the set-aside restrictions imposed on canned fish by WFO 44. Among the orders terminated was WFO 22, which for several years required canners to set aside a portion of their canned fruit and vegetable packs for government purchase.

The OPA has issued an order stating that all records on items exempted from price control must be kept for a period of at least one year following the date that the item was decontrolled.

Processors of bulk, sweetened condensed milk, after November 1, will receive less sugar to make their product under a change in rationing procedure announced by OPA.

Interior Department officials state that this year's Pacific Coast sardine catch may be the smallest in history. (See story on page 366.)

Meat production under federal inspection for the week ended October 19, following the decontrol action of October 15, totaled 265,000,000 pounds, or 134 percent more than was produced the previous week. (See page 368.)

B-U-L-L-E-T-I-N

As the LETTER went to press, the Food and Drug Administration announced its proposed standards of identity and quality for canned green and wax beans. Governing text of the new standards is contained on pages 367 and 368.

All Canned Foods Decontrolled

All price controls on canned foods were removed by the Office of Price Administration, effective 12:01 A.M., October 24. Canned foods affected by the OPA action include canned pineapple, canned pineapple juice, canned tomatoes, processed tomato products, processed and other forms of dry beans and peas, canned meat products, canned fish, and canned and other types of spaghetti, macaroni, spaghetti dinners, macaroni dinners, hominy, and others.

Foods remaining under price control are sugar, rice, and corn syrups and corn sugars. Fish oils also are still under price control.

Immediately on receipt of the OPA announcement, which was made public at 1 P.M. last Wednesday, the Association sent a special bulletin to its members informing them of the OPA action. The bulletin also listed the pertinent sections of the OPA press release relating to the decontrol action. These are reprinted below:

"Removal from price control of all foods and beverages except sugar and sugar solutions (including syrup and molasses), corn sugar and corn syrup and rough and milled rice was announced today (October 23) by the Office of Price Administration. The action will be effective at 12:01 A.M., October 24, 1946. At the same time, price controls were lifted from all sales of food and beverages by restaurants and other sellers.

"Today's action completes the removal of price control on all raw and processed foods, both domestic and imported, and all beverages including whisky, beer and soft drinks with the following exceptions.

"1. Sugar and sugar solutions including all grades of edible syrups and molasses and blackstrap molasses.

"2. Corn sugar and corn syrup.

"3. Blended syrups which contain at least 20 percent by weight or volume of sugar, sugar solutions, corn sugar or corn syrup, either singly or in combination; and

"4. Rough and milled rice. (See *Canned Foods Decontrolled*, p. 366)

Stare, Cameron, Mahoney and Sanborn Address Texas Canners

The popular acceptance and wide general use of canned foods in the American diet is a result of the constant effort of canners all over the Nation in improving the flavor, wholesomeness, and nutrition of their products, Fred A. Stare, President of the National Canners Association, told members of the Texas Canners Association holding their Annual Convention at Corpus Christi, Texas, October 25-26. It has been the desire of the canner to improve the quality of canned foods and not sacrifice "quality for quantity" that has accounted for the rapid growth and the success of the canning

industry, Mr. Stare said, "and Texas has played an important part in this expanded growth.

"Twenty-five years ago, Texas had only a few scattered canning plants which canned a small number of canned food products, but today," Mr. Stare emphasized, "there are 114 canning plants in Texas which pack over 90 different kinds of canned and glass-packed foods, and the canning industry in this State is still showing signs of growth," the N.C.A. official added.

"The progress of the canning industry always has been closely identified with its program for canned foods research, and in this respect, the National Canners Association, almost from its inception, has carried on studies designed to improve methods of canning and to improve canned foods. Even during the war we carried on our research programs. We turned our attention to canned foods for our armed forces and many of the foods that were supplied to our troops abroad benefited from this research," Mr. Stare said.

Other officials of the National Canners Association present at the meeting in addition to President Stare, were Dr. E. J. Cameron, Director of the Association's Washington Research Laboratory; Dr. C. H. Mahoney, Director of the N.C.A. Raw Products Bureau, and Norris H. Sanborn, in charge of the N.C.A. Sanitation Program.

Dr. Cameron outlined the development of the N.C.A. canned food research program pointing out that laboratories are maintained by the Association at Washington, D. C., San Francisco, Calif., and Seattle, Wash. "The Laboratory at Washington was established in 1913, the Seattle Laboratory in 1919, and the one at San Francisco in 1926. These laboratories conduct investigations on the fundamental principles that govern canning and also provide technological service to individual canners. Through training and experience in the industry, the combined staff has acquired specialized information and experience that enable them to furnish services frequently not available from other sources," he said.

Canned food research in the beginning dealt primarily with the improvement of food canning methods and through the coordinated efforts of laboratory and industry technologists, canning methods have been perfected which assure the consumer of the absolute safety of each can of food, Dr. Cameron declared.

"After the canning industry perfected safe methods of canning, par-

ticular attention was given to canned foods nutrition," Dr. Cameron added, "and our laboratories have now entered the field of nutrition on a very broad scale. It is safe to say now that more nutrition knowledge has been derived for canned foods than for any other form of processed foods."

Another field of technological endeavor is that of canning plant sanitation. The consumer should be particularly interested in knowing that as early as 1923 the N.C.A. had a sanitary code and that canners appreciate the need of keeping their plants clean and sanitary, Dr. Cameron added.

Dr. Mahoney addressed the Texas canners this afternoon and outlined some of the problems and the work now being done in canning crop research. Dr. Mahoney made specific mention of the factors in production and handling which would include quality of the product going into the canning plant.

He said new techniques in production, weed, insect and disease control might help lower the cost of production in a period of possible declining prices. Some highlights of new developments in the field of breeding, labor saving machinery, new insecticides and fungicides and soil fertilization were brought to the attention of the Convention by the N.C.A. Raw Products Bureau director.

Mr. Sanborn described the N.C.A.'s sanitation program and stated that he and several of his associates would be available during the coming season to work on cannery waste disposal problems in the Rio Grande Valley.

CANNED FOODS DECONTROLLED

(Concluded from preceding page)

"Principal food products affected by today's decontrol action are flour, bread and bakery products; canned fish; candy, bananas, oranges; canned tomatoes and tomato products; canned pineapple and pineapple juice; breakfast cereals; macaroni and spaghetti."

WFO Meat Orders Terminated

Following a decision to discontinue purchase of meat and meat products for export, the U. S. Department of Agriculture on October 17 terminated six war food orders which have implemented the procurement of meat and lard.

The specific orders terminated are War Food Order 75, which is the

master order authorizing purchase activities, and the set-aside orders 75.2 (beef), 75.3 (pork and lard), 75.4 (veal), 75.6 (mutton), and 75.9 (canned meats). The action applies to all the orders, as amended.

Although the set-aside orders have not required that any meat or lard be set aside since June 30, the beef, pork and lard, and veal orders remained in force as to reports required from slaughterers. The mutton set-aside order, 75.6, was suspended on June 2, 1946, and since that date no reports of mutton production have been required from slaughterers. The canned meat set-aside order, 75.9, was applicable only to canned meat produced between June 6 and July 13, 1946.

Pacific Sardine Catch May Be the Poorest in History

Disastrously small catches of Pacific sardines are continuing to make the current season—now well into its third month of fishing—one of the poorest in the history of the sardine industry, the Fish and Wildlife Service of the U. S. Department of the Interior announced this week.

Landings of sardines at San Francisco, Monterey, and San Pedro, centers of the industry, had totaled only 33,619 tons by October 11, compared with 192,969 tons on the same date last year. The fishing season began August 1 at the two northern ports and October 1 at San Pedro.

Milton C. James, Assistant Director of the Fish and Wildlife Service, said that the reduced tonnage of fish compared with last year has already caused a loss of nearly \$5,000,000 to California fishermen. In addition, the hundreds of people who ordinarily work in the canneries have had little or no employment.

Only 178,464 cases of sardines have been packed this season, although the pack for the comparable period last year reached 862,754 cases. This season's canning so far has been confined to Monterey, the San Francisco canneries having stood completely idle for lack of fish, Mr. James stated.

Figures released by the Fish and Wildlife Service show that, during the years 1941 through 1945, the average landings of sardines during the first two months of the fishing season were 149,963 tons. This year only 16,496 tons had been caught by the end of September, and for the first 11 days of October, only 17,123 tons were produced.

FDA ESTABLISHES DEFINITIONS AND STANDARDS OF IDENTITY, QUALITY FOR CANNED GREEN, WAX BEANS

The Federal Security Agency has issued its proposed order fixing and establishing definitions and standards of identity and standards of quality for canned green beans and canned wax beans. The order becomes effective April 1, 1947. Text of governing sections of the order is as follows:

§ 51.10 Canned Green Beans; identity; label statement of optional ingredients. (a) Canned green beans is the food prepared from stemmed, succulent pods of the green bean plant, and water. It may be seasoned with salt, sugar, or dextrose, or any two or all of these. The pods are prepared in one or more of the following forms:

- (1) Whole pods, or transversely cut pods not less than 2½ inches in length.
- (2) Pods sliced lengthwise.
- (3) Pods cut transversely into pieces less than 2½ inches in length but not less than ¾ inch in length, with or without shorter end pieces resulting therefrom.
- (4) Pieces of pods less than ¾ inch in length.

Any such form is an optional ingredient. Mixtures of two or more optional ingredients may be used. The food is sealed in a container and so processed by heat as to prevent spoilage.

(b) (1) When optional ingredient (a) (1) is used the label shall bear the word "Whole." If the pods are packed parallel to the sides of the container the word "Whole" shall be preceded or followed by the words "Vertical Pack," except that when the pods are cut at both ends, are of substantially equal lengths, and are packed parallel to the sides of the container, the words "Asparagus Style" may be used in lieu of the words "Vertical Pack." If the pods are packed without arrangement the word "Whole" shall be preceded or followed by the words "Jumble Pack" or "Packed Without Arrangement."

(2) When optional ingredient (a) (2) is used the label shall bear the words "Sliced Lengthwise" or "French Style."

(3) When optional ingredient (a) (3) is used, the label shall bear the word "Cut" or "Cuts."

(4) When optional ingredient (a) (4) is used the label shall bear the words "Short Cut" or "Short Cuts" or "— Inch Cut" or "— Inch Cuts," the blank to be filled in with the fraction of an inch which denotes the approximate length of the pieces.

(5) When a mixture of two or more of the optional ingredients (a) (1) to (a) (4) inclusive is used the label shall bear the statement "Mixture of —," the blank being filled in with the combination of the names "Whole," "Sliced Lengthwise," "Cut" or "Cuts,"

and "Short Cut" or "Short Cuts," designating the optional ingredients present, and arranged in the order of predominance, if any, by weight of such ingredients.

(c) Wherever the name "Green Beans" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements prescribed by paragraph (b) of this section shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the green beans and the designation of the length of cut may so intervene.

§ 51.15 Canned wax beans; identity; label statement of optional ingredients. (a) Canned wax beans conform to the definition and standard of identity, and is subject to the requirements for label statement of optional ingredients prescribed for canned green beans by § 51.10 (a) and (b), except that it is prepared from stemmed, succulent pods of the wax bean plant.

(b) Wherever the name "Wax Beans" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements prescribed by § 51.10 (b) shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the wax beans and the designation of the length of cut may so intervene.

§ 51.11 Canned green beans; quality; label statement of substandard quality.

(a) The standard of quality of canned green beans is as follows:

When tested by the method prescribed in paragraph (b) of this section:

(1) In the case of cut beans (§ 51.10 (a) (3)) and mixtures of two or more of the optional ingredients specified in § 51.10 (a) (1) to (a) (4), inclusive, not more than 60 units per 12 ounces drained weight are less than ½ inch long.

(2) The trimmed pods contain not more than 15 percent by weight of seed and pieces of seed.

(3) There are not more than 12 strings per 12 ounces of drained weight which will support ½ pound for 5 seconds or longer.

(4) The deseeded pods contain not more than 0.15 percent by weight of fibrous material.

(5) There are not more than 12 blemished units per 12 ounces of drained weight. A unit is considered blemished when the aggregate blemished area exceeds the area of a circle ¾ inch in diameter.

(6) There are not more than 6 unstemmed units per 12 ounces of drained weight.

(7) The combined weight of loose seed and pieces of seed is not more than 5 percent of the drained weight. This provision does not apply in case the green bean ingredient is pods sliced lengthwise (§ 51.10 (a) (2)).

(8) The combined weight of leaves, detached stems, and other extraneous vegetable matter is not more than 0.6 ounce per 60 ounces of drained weight.

(b) Canned green beans shall be tested by the following method to determine whether they meet the requirements of paragraph (a) of this section:

(1) Distribute the contents of the container over the meshes of a circular sieve which has been previously weighed. The diameter of the sieve is 8 inches if the quantity of the contents of the container is less than 3 pounds, and 12 inches if such quantity is 3 pounds or more. The bottom of the sieve is woven wire cloth which complies with the specifications for such cloth set forth under "2380 Micron (No. 8)" in Table I of "Standard Specification for Sieves," published March 1, 1940, in L. C. 584 of the U. S. Department of Commerce, National Bureau of Standards. Without shifting the material on the sieve, so incline the sieve as to facilitate drainage. Two minutes from the time drainage begins, weigh the sieve and the drained material. Record, in ounces, the weight so found, less the weight of the sieve, as the drained weight.

(2) Pour the drained material from the sieve into a flat tray and spread it in a layer of fairly uniform thickness. In case the material consists of the optional ingredient specified in paragraph (a) (3) or a mixture of two or more of the optional ingredients specified in paragraphs (a) (1) to (a) (4), inclusive, of § 51.10, count and record, but do not remove, all units each of which is less than ½ inch long. Divide the number of units which are less than ½ inch long by the drained weight recorded in (1) and multiply by 12 to obtain the number of such units per 12 ounces drained weight.

From the drained material select a representative sample of 3½ to 4 ounces, weigh and record its weight in ounces for use in (5). Cover the remaining material to prevent evaporation and reserve for further examination under (7).

(3) From the representative sample selected in (2) segregate and reserve for (7) the extraneous vegetable matter (including any stems completely detached from pods or pieces of pods). Then segregate the loose seed and, except in the case of pods sliced lengthwise, reserve for (10) the loose seed so segregated (as here used and in subsequent paragraphs of this method, the word seed means seed and pieces of seed). Count

and record the number of unstemmed units. Detach stems and discard. Count and record but do not remove the blemished units. A unit is considered blemished when the aggregate blemished area exceeds the area of a circle $\frac{1}{8}$ inch in diameter.

NOTE: In the case of pods sliced lengthwise the removal of loose seed in (3) and of the seed from the pods in (4) is only for the purpose of preparing sample for fiber determination in (5). No trimming of pods, or weighing of seed, as directed in (4) need, therefore, be done.

(4) From the pods in (3) trim off, as far as the end of the space formerly occupied by seed, any portions of pods from which seed become separated. Remove and discard any seed from the trimmings and reserve the trimmings for (5). Weigh and record the weight of the trimmed pods. Deseed the trimmed pods and reserve the deseeded pods for (5). Collect the seed on a sieve of mesh fine enough to retain them, and so distribute them that any liquid drains away. Weigh the seed, divide by the weight of the trimmed pods and multiply by 100 to obtain percent by weight of seed in the trimmed pods.

(5) From the deseeded, trimmed pods segregated in (4), or from the deseeded pods of beans sliced lengthwise, remove the strings and promptly test as follows: Fasten clamp, weighted to $\frac{1}{2}$ lb., to the string and lift gently holding the string with the fingers (a cloth may be used to aid in holding the string), testing the string at what appears to be the toughest portion. Count as "tough strings" those which support the $\frac{1}{2}$ lb. weight for at least 5 seconds. Divide the number of tough strings by the weight of the sample recorded in (2) and multiply by 12 to obtain the number of tough strings per 12 ounces drained weight. Return both the broken and the unbroken strings, which were separated for testing, to the pods from which they were separated and add any trimmings reserved in (4). Weigh and record as the weight of deseeded pods for use in (6).

(6) Transfer the deseeded pods, strings, and trimmings weighed in (5) to the metal cup of a malted milk stirrer and crush. Wash material adhering to the crushing instrument back into cup with 200 cc of boiling water. Bring mixture to a boil and add 25 cc of 50 percent (by weight) sodium hydroxide solution. (If foaming is excessive, a piece of paraffin may be added.) Boil for 5 minutes, then stir for an additional 5 minutes with a malted milk stirrer capable of a no-load speed of at least 7200 r. p. m. Use a rotor with two scalloped buttons shaped as shown in the diagram in Exhibit 1. Transfer the material from the cup to a previously weighted 30-mesh monel metal screen having a diameter of about 4 inches and side walls about 1 inch high, and wash with a stream of warm water until washings are clear and free from alkali.² Dry the screen and fibrous material

for 2 hours at 100° C., cool, weigh, and deduct weight of screen. Divide the weight of fibrous material by the weight of deseeded pods recorded in (5) and multiply by 100 to obtain the percent of fibrous material in the deseeded pods.

(7) Examine the drained material reserved in (2), counting and recording the number of blemished units for (8), and the number of unstemmed units for (9). Remove the extraneous vegetable matter (including detached stems), combine with similar matter reserved in (3), and retain for (11). Reserve the remaining drained material for (10).

(8) Add to the number of blemished units recorded in (7), the number of blemished units recorded in (3). Divide the sum by the drained weight recorded in (1) and multiply by 12 to obtain the number of blemished units per 12 ounces of drained weight.

(9) Add together the number of unstemmed units recorded in (7) and in (3). Divide the sum by the drained weight recorded in (1) and multiply by 12 to obtain the number of unstemmed units per 12 ounces of drained weight.

(10) From the drained material reserved in (7), except in the case of pods sliced lengthwise, segregate the loose seed, add to the loose seed reserved in (3), and weigh. Divide this weight by the drained weight recorded in (1) and multiply by 100 to obtain the percent of loose seed in the drained weight.

(11) If the drained weight recorded in (1) was less than 60 ounces, drain and weigh as directed in (1), the contents of additional containers until a total of not less than 60 ounces drained material is obtained. From this additional drained material segregate the extraneous vegetable matter (including detached stems) and combine it with the similar matter reserved in (7). Weigh the combined extraneous vegetable matter, divide by the total weight of drained material examined and multiply by 60, to obtain the weight of extraneous vegetable matter per 60 ounces of drained weight.

(c) If the quality of the canned green beans falls below the standard of quality prescribed by paragraph (a) of this section, the label shall bear general statement of substandard quality specified in § 10.2 (a) of this chapter (21 CFR, Cum. Supp., 10.2 (a)), in the manner and form therein specified.

§ 51.16 Canned wax beans; quality; label statement of substandard quality. (a) The standard of quality for canned wax beans is that prescribed for canned green beans by § 51.11 (a) and (b).

² Washing may be quickly accomplished by moving screen back and forth under a slow running tap of warm water, taking care to prevent washing any fibrous material over the sides of the screen.

(b) If the quality of canned waxed beans falls below the standard of quality prescribed by paragraph (a) of this section, the label shall bear the general statement of substandard quality specified by § 10.2 (a) of this chapter (21 CFR, Cum. Supp., 10.2 (a)), in the manner and form therein specified.

Effective dates. In general the proportion of green bean pods which have tough strings is greater the larger the sieve size of the pods; and by picking the green beans frequently it is possible to keep the proportion of the larger sieve sizes low, and hence to keep the proportion of tough strings low. Present conditions make it extremely difficult in harvesting green beans to avoid getting in the pickings a considerable proportion of number 4 and 5 sieve size pods, but it is not unreasonably difficult to keep relatively low the proportion of number 6 sieve size pods (pods over 27/64 inch in diameter). In recognition of these conditions the effective date of paragraph (a) (3) of § 51.11 is postponed in its application to canned green beans the units of which are whole pods less than 27/64 inch in diameter or transversely cut pods less than 27/64 inch in diameter, for one year beyond the effective date of this order.

It is proposed that this regulation shall become effective April 1, 1947.

Any interested person whose appearance was filed at the hearing may, within 20 days from the date of publication of this proposed order in the FEDERAL REGISTER, file with the Hearing Clerk, Office of the General Counsel, Federal Security Agency, Washington, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in the proposed order, and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which each exception is based. Such exceptions may be accompanied with a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs should be submitted in quintuplicate.

Date: October 18, 1946.

[SEAL] MAURICE COLLINS,
Acting Administrator.

USDA Meat Production Report

Meat production under Federal inspection for the week ended October 19, following decontrol of meat on October 15, totaled 265 million pounds, according to the U. S. Department of Agriculture. This production was 134 percent above the 114 million pounds produced in the preceding week but 9 percent below the 292 million pounds recorded for the corresponding week of last year.

Civilian Supplies of Canned Peas Are Largest on Record

Civilian supplies of canned peas from the 1946 pack, along with the June 1 carryover, total 40,956,000 cases basis 24/2's, the Association's Division of Statistics reported this week. This year's supplies are about 5,000,000 cases larger than the civilian supply last season of 35,960,000. Stocks on October 1, 1946, totaled 18,721,000 cases, basis 24/2's, with shipments from June 1 to October 1 of this year totaling 22,235,000 cases.

The following tables, which were compiled from reports of canners who packed 85 percent of the 1946 pack together with estimates for those not reporting, show the civilian supplies for the 1945-46 and 1946-47 marketing seasons and regional stocks on October 1, 1946:

SUPPLY, STOCKS, AND SHIPMENTS CANNED PEAS
(1,000 cases—basis 24/2's)

	1945-46	1946-47
Civilian carry-over stocks, June 1.	131	398
Pack.....	39,649	40,933
Total supply.....	39,780	41,331
Government purchases.....	3,820	a 375
Civilian supply.....	35,960	40,956
Civilian stocks, October 1.....	(b)	18,721
Shipments, June 1 to October 1.....	(b)	22,235

(a) Announced government procurement.
(b) Not compiled.

STOCKS BY REGIONS AND VARIETIES IN CANNERS' HANDS ON OCTOBER 1, 1946

	Alaskan Actual cases	Sweets Actual cases
Northeast.....	30,323	1,678,712
Middle-Atlantic.....	540,856	401,560
Mid-West.....	3,725,406	6,243,774
Western.....	170,826	5,406,293
U. S. Total.....	4,455,411	13,789,339

Promotional Materials on Sauerkraut Are Widely Used

The National Kraut Packers Association has released a number of different ways to serve sauerkraut for use by the food editor of the Newspaper Enterprise Association. This syndicate, which has a readership of over 5,000,000 people, is sending out these recipes which combine the use of sauerkraut in meals including tuna, chicken, mushrooms, peas, and other canned and fresh foods.

The NEA features one of several being carried on as a part of the National Kraut Packers Association's publicity drive to encourage the increased consumption of sauerkraut.

Other sauerkraut recipes and promotional stories appearing during October are published in *Ideal Women's Group*, *Red Book Magazine*, *Everywoman*, *Family Circle*, *Today's*

Woman, and other publications. Other promotional material being sponsored by the Kraut Association include news and feature stories to newspapers and material supplied radio food editors.

USDA Maps Campaign to Help Move Huge 1946 Potato Crop

A special drive to help move more white potatoes into consumer channels will be conducted from November 7 to 16 by the U. S. Department of Agriculture. Producers, the distributive trades, trade associations, institutions, housewives, and others have all been requested by USDA to assist in this drive.

The 1946 potato crop is now estimated at 471,000,000 bushels—an all time record—and is nearly 46,000,000 bushels larger than the 1945 potato production, or almost 99,000,000 bushels larger than the (1935-44) 10-year average.

To help move the huge 1946 white potato crop into consumer channels and into safe storage, USDA is requesting that all types of educational and promotional materials be used during the drive and that business firms as well as various organizations and institutions devote part of their press space and radio time to the potato campaign.

1946 Pack of Canned Green Peas Sets All-time Record

The 1946 pack of canned green peas totaled 39,929,153 cases of all sizes and established an all-time record, according to the Association's Division of Statistics. The next largest pack was the 1945 pack of 38,145,388 actual cases.

The 1946 pack, basis 24/2's, was

California Sardine Pack

Deliveries of California sardines to processing plants during the week ended October 17 totaled 21,394 tons. Pack of sardines during the week was 247,615 cases. The following table, prepared from figures supplied by the California Sardine Products Institute, shows the sardine deliveries by districts and the pack by can sizes for the current season as compared with 1945:

	Season to Oct. 17, 1946	Season to Oct. 30, 1945
Areas	Tons	Tons
Northern district.....	303	75,350
Central district.....	20,295	119,624
Southern district.....	34,364	39,000
Total.....	55,162	233,974
Can sizes	Cases	Cases
1-lb. oval.....	128,554	648,118
1-lb. tall.....	394,041	1,029,199
1/2-lb. fillet.....	7,709	181
3 or 9's.....	11,193	16,456
5 or 10's.....
Miscellaneous.....	10,451	79,502
Total.....	551,948	1,768,486

Agricultural Advisory Group

A National Advisory Committee of 11 farm and cooperative organization leaders has been appointed by Secretary of Agriculture Anderson in preparing for carrying out the expanded program of agricultural research and marketing services contemplated in the Research and Marketing Act of 1946.

PACK OF GREEN PEAS IN CANNERS' HANDS ALL SIZES FOR 1945 AND 1946

	1945 Pack		1946 Pack	
State	Alaskan Cases	Sweets Cases	Alaskan Cases	Sweets Cases
Northeast				
New York and Maine.....	20,895	2,121,925	33,783	3,246,314
Middle-Atlantic				
Maryland.....	1,323,876	417,384	1,703,441	583,054
Delaware and New Jersey.....	157,150	257,869	184,792	145,359
Pennsylvania.....	381,369	721,219	362,648	851,406
Other States.....	35,111	33,304	40,773	26,254
Mid-West				
Ohio.....	420,951	161,043	438,817	147,950
Indiana.....	694,007	43,455	684,025	50,870
Illinois.....	568,260	1,826,990	529,183	1,481,424
Michigan.....	160,002	354,412	145,835	793,884
Wisconsin.....	7,084,643	8,346,154	6,415,850	7,967,235
Minnesota.....	935,346	2,497,898	892,082	2,136,359
Other States.....	439,937	294,398	439,359	322,319
West				
Montana and Wyoming.....	414,467	311,000
Idaho and Utah.....	27,730	2,352,193	15,730	1,610,833
Washington and Oregon.....	736,983	4,756,676	689,654	7,206,858
Other States.....	50,299	494,442	23,228	448,834
Total.....	13,051,559	25,003,829	12,599,200	27,320,933

Forthcoming Meetings

October 28—National Food Exposition, Grand Central Palace, New York, N. Y.

November 3-7—Super Market Institute, Annual Convention, Hotel Stevens, Chicago, Ill.

November 4-15—Wisconsin Cannery Association—University of Wisconsin, Cannery Fieldmen Short Course, Madison, Wis.

November 6—Food and Drug Administration, Hearing on Proposed Standards for Canned Peas, Washington, D. C.

November 8—Michigan Cannery Association, Fall Meeting, Pantlind Hotel, Grand Rapids, Mich.

November 11-12—Wisconsin Cannery Association, Schroeder Hotel, Milwaukee, Wis.

November 15—Ozark Cannery Association, Fall Meeting, Colonial Hotel, Springfield, Mo.

November 19—Association of Pacific Fisheries, 33rd Annual Convention, Olympic Hotel, Seattle, Wash.

November 21-22—Indiana Cannery Association, Inc., Fall Meeting, Claypool Hotel, Indianapolis, Ind.

November 21-22—Pennsylvania Cannery Association, 32nd Annual Meeting, The Yorktowne Hotel, York, Pa.

December 2-3—Illinois Cannery Association, Fall Meeting, Bismarck Hotel, Chicago, Ill.

December 2-14—National Cannery Association Special Training Course in Plant Sanitation, 500 Sansome St., San Francisco, Calif.

December 4-5—Tri-State Packers Association, Annual Fall Convention, Benjamin Franklin Hotel, Philadelphia, Pa.

December 4-6—Georgia Cannery Association, Annual Convention, Hotel De Soto, Savannah, Ga.

December 6-7—Iowa-Nebraska Cannery Association, Hotel Fort Des Moines, Des Moines, Iowa.

December 9—Maine Cannery Association, Annual Convention, Eastland Hotel, Portland, Me.

December 10-11—Ohio Cannery Association, Annual Convention, Desher-Wallick Hotel, Columbus.

December 11—Minnesota Cannery Association, Annual Convention, Radisson Hotel, Minneapolis, Minn.

December 12-13—Association of New York State Cannerymen, Inc., 61st Annual Convention, Hotel Statler, Buffalo, N. Y.

January 12-17, 1947—National Food Brokers Association, 42nd Annual Convention, Atlantic City, N. J.

January 19-24, 1947—National Cannery Association, 40th Annual Convention, Atlantic City, N. J.

January 20-24, 1947—Canning Machinery & Supplies Association, Annual Exhibit and Meeting, Atlantic City, N. J.

January 20-23, 1947—National-American Wholesale Grocers Association, Annual Convention, Atlantic City.

February 6-7, 1947—Ozark Cannery Association, 39th Annual Convention, Colonial Hotel, Springfield, Mo.

February 7-8, 1947—National Pickle Packers Association, Annual Meeting, Bismarck Hotel, Chicago, Ill.

February 10-11, 1947—Tennessee-Kentucky Cannery Association, Annual Meeting, Andrew Jackson Hotel, Nashville, Tenn.

February 18-20, 1947—Michigan State College, Technical School for Pickle and Kraut Packers, East Lansing, Mich.

March 7, 1947—Cannery League of California, Fairmont Hotel, San Francisco, Calif.

March 16-22, 1947—National Association of Frozen Food Packers, Annual Convention, San Francisco, Calif.

March 31-April 4, 1947—Frozen Food Institute, Inc., Sixth Annual Convention, Copley-Plaza Hotel, Boston, Mass.

April 10-11, 1947—Tri-State Packers Association, Spring Convention, Lord Baltimore Hotel, Baltimore, Md.

Dry Bean Order Is Terminated

Immediate termination of set-aside and other restrictions on the purchase and distribution of dry edible beans (War Food Order 45) was announced October 24 by the U. S. Department of Agriculture. Beans already set aside were also released from all restrictions under the order.

Dry bean set-asides had been reinstated recently through WFO 45 in order to obtain limited supplies for government agencies, U. S. Territories, and foreign consumers.

Food Supplies Are Expected to Continue at High Levels

Food supplies for civilian consumption in 1947 are expected to continue at about the high level reached in 1946, the U. S. Department of Agriculture reported this week. Per capita food consumption in 1946 is estimated to be about 15 percent higher than the 1935-39 average. The record rate of food consumption this year despite the very high level of exports was made possible by near record food production and the greatly reduced proportion of the food supplies needed for military use.

Food production next year may not be quite as high as in 1946, but exports probably will be much smaller. There are likely to be short supplies of some individual foods, just as in the past two or three years, as long as the demand is maintained by peak consumer incomes.

No particular change from 1946 is expected in the supplies and average consumption for the year of meat, chicken and turkey, skim milk products, vegetable fats and oils, fresh deciduous fruit, canned fruit juices, potatoes, sweet potatoes, and dry beans. Somewhat smaller supplies of eggs, fresh vegetables, and total milk in all forms appear likely. The consumption of fluid milk and cream and ice cream may be somewhat reduced by higher prices, if there is a decline in consumer purchasing power.

Army to Buy Canned Purees

The Army Quartermaster Corps has advised the Association that it is in the market for 13,334 dozen No. 2 cans of assorted vegetable purees. Further details concerning the QMC requirements may be obtained from R. M. Greene, Procurement Specialist, Quartermaster Purchasing Office, 111 East 16th St., New York City.

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